B'ham restaurant owned by dj Tommy Charles

Appetizers

Shrimp Arnaud Delectable shrimp dish from a New Orleans recipe. Three dollars and ninety-five cents.

Shrimp Cocktail Perfectly prepared shrimp with savory sauce. Three dollars and twenty-five cents.

Crabmeat Cocktail Chunks of crabmeat and tangy sauce. Three dollars and fifty cents.

Salads

The Spinach Fresh spinach leaves tossed in T.C.'s sweet and sour dressing and topped with egg slices and bacon.

The Green Vegetables tossed to perfection with your choice of dressing.

Soups

Les Halles Onion soup as it's made in Paris' marketplace. Rich and bubbly with swiss cheese and chunks of French bread. One dollar and fifty cents.

The Chef's Selection Outstanding soups of the day prepared from the chef's collection of fine recipes.

Entrees Tommy Recommends

Baked Chicken Supreme Superlative Chicken with Supreme Sauce, fruit compote. Five dollars and ninety-five cents.

Country Ham and Red Eye Gravy Cured, Southern Ham with world famous biscuits and gravy complementing your dinner. Five dollars and ninety-five cents.

Beef Entrees

The Standard Strip 12 oz. New York Strip with TC's Taters or baked potato and your choice of salad. Nine dollars and ninety-five cents.

Ribeye 10 oz. steak, cooked to your taste with TC's Taters or baked potato and the salad of your choice. Eight dollars and ninety-five cents.

Beef Entrees

Steer Butt Our best steak, with the trimmings and the salad of your choice. Nine dollars and fifty cents.

Prime Rib Better than great. With salad and baked potato. Nine dollars and ninety-five cents.

Choice Sirloin 10 oz. Ground chuck broiled until it's good. Served with choice of salad and potato. Five dollars and twenty-five cents.

Steak Au Poivre 12 oz. New York Strip, coated with crushed peppercorns, seared and flambed with Cognac. T.C.'s au poivre sauce served on the side with T.C.'s Taters or baked potato and your choice of salad. Ten dollars and ninety-five cents.

Seafood Entrees

Snapper Roma Florida Snapper with an Italian flavor, with lemon butter sauce, onion, tomato. . . and a secret ingredient! With salad and potato choice. Seven dollars and ninety-five cents.

Fresh Florida Snapper Our Florida Snapper, fried to perfection. Your choice of salad and potato. Seven dollars and ninety-five cents.

Tempura Shrimp Dipped in our own batter, cooked to tempt your taste and served with onion rings and rice to round out the flavor and your choice of salad. Six dollars and ninety-five cents.

Shrimp Creole The best you'll find anywhere in town. Bits of tender shrimp in a creative creole style with rice. Five dollars and fifty cents.

Your dinner is served with our freshly baked bread. Side dishes to complement your dinner include sauteed or French fried mushrooms or fried onions. One dollar and thirty-five cents.

Desserts

(all selections one dollar)

German Black Forest Cake Hot Apple Streusel

Chocolate Fudge Pie Cheese Cake Key Lime Pie Roulage (Friday only)

All Pies and Pastries are baked daily by our Pastry Chef.